PATENT COOPERATION TREATY

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INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

(Chapter II of the Patent Cooperation Treaty)

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference						
F 7728	FOR FURTHER ACTION See Form PCT/IPEA/416					
International application No. PCT/EP2004/007610	International filing di 09.07.2004	ate (day/month/year)	Priority date (day/month/year) 08.08.2003			
International Patent Classification (IPC) o A23C9/13, A23J3/16	r national classification a	nd IPC	1			
Applicant UNILEVER N.V. et al						
. Additionly dilucit Article 35 and t	ransmitted to the applic	cant according to Artic	y this International Preliminary Examining le 36.			
2. This REPORT consists of a total	2. This REPORT consists of a total of 5 sheets, including this cover sheet.					
3. This report is also accompanied						
a. D sent to the applicant and	a. sent to the applicant and to the International Bureau) a total of sheets, as follows:					
☐ sheets of the descri	ption, claims and/or dra ining rectifications auth	wings which have he	en amended and are the basis of this report y (see Rule 70.16 and Section 607 of the			
□ sheets which supers beyond the disclosu Supplemental Box.	sede earlier sheets, bu re in the international a	t which this Authority o application as filed, as	considers contain an amendment that goes indicated in item 4 of Box No. I and the			
b. (sent to the International sequence listing and/or to Box Relating to Sequence)			mber of electronic carrier(s)) , containing a orm only, as indicated in the Supplemental tive Instructions).			
4. This report contains indications	relating to the followin	g items:				
Box No. I Basis of the o	pinion					
☐ Box No. II Priority						
Box No. III Non-establish	ment of opinion with re	gard to novelty, inventive step and industrial applicability				
	☐ Box No. IV Lack of unity of invention					
applicability, t	applicability; citations and explanations supporting such statement					
☐ Box No. VI Certain docum						
☐ Box No. VII Certain defect						
☐ Box No. VIII Certain obser	vations on the internati	onal application	•			
Date of submission of the demand		Date of completion of	of this report			
09.12.2004		01.08.2005				
Name and mailing address of the international		Authorized Officer				
preliminary examining authority: European Patent Office - P.B. 5818 Patentlaan 2 NL-2280 HV Rijswijk - Pays Bas Tel. +31 70 340 - 2040 Tx: 31 651 epo nl Fax: +31 70 340 - 3016		Koch, J Telephone No. +31 7	70 340-			

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/EP2004/007610

_	Box No. I	Basis of the report				
1.	With rega	With regard to the language , this report is based on the international application in the language in which it was filed, unless otherwise indicated under this item.				
	which ☐ int ☐ pu	eport is based on translations from the original language into the following language, is the language of a translation furnished for the purposes of: ernational search (under Rules 12.3 and 23.1(b)) blication of the international application (under Rule 12.4) ernational preliminary examination (under Rules 55.2 and/or 55.3)				
2.	2. With regard to the elements* of the international application, this report is based on (replacement sheets where the have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report):					
	Description	n, Pages				
	1-12	as originally filed				
	Claims, Nu	mbers				
	1-14	as originally filed				
	□ a seq	uence listing and/or any related table(s) - see Supplemental Box Relating to Sequence Listing				
3.	□ the □ the □ the □ the	 ☐ The amendments have resulted in the cancellation of: ☐ the description, pages ☐ the claims, Nos. ☐ the drawings, sheets/figs ☐ the sequence listing (specify): ☐ any table(s) related to sequence listing (specify): 				
4.	Supplement the the the	eport has been established as if (some of) the amendments annexed to this report and listed below en made, since they have been considered to go beyond the disclosure as filed, as indicated in the stall Box (Rule 70.2(c)). description, pages claims, Nos. drawings, sheets/figs sequence listing (specify): to table(s) related to sequence listing (specify):				
	* If it	em 4 applies, some or all of these sheets may be marked "superseded."				

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/EP2004/007610

Box No. V Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)

Yes: Claims

4,8,9,12-14

No:

Claims

1-3,5-7,10,11

Inventive step (IS)

Yes: Claims

No: Claims

1-14 1-14

Industrial applicability (IA)

Yes: Claims

No: Claims

2. Citations and explanations (Rule 70.7):

see separate sheet

Re Item V

Reasoned statement with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

- 1. Reference is made to the following documents:
 - D1: DATABASE WPI Section Ch, Week 198425 Derwent Publications Ltd., London, GB; Class D13, AN 1984-155386 XP002260893 & JP 59 082050 A (FUJI OIL CO LTD) 11 May 1984 (1984-05-11)
 - D2: WO 03/055324 A (RAISIO BENECOL OY ;WESTER INGMAR (FI); KUUSISTO PAEIVI (FI)) 10 July 2003 (2003-07-10)
 - D3: DATABASE WPI Section Ch, Week 199408 Derwent Publications Ltd., London, GB; Class D13, AN 1994-063488 XP002260894 & SU 1 789 172 A (LENGD REFRIG IND TECHN INST) 23 January 1993 (1993-01-23)
- 2. The present application does not meet the criteria of Article 33(1) PCT, because the subject-matter of claims 1-3, 5-7, 10 and 11 is not new in the sense of Article 33(2) PCT.
- 2.1. D1 discloses (cf. abstract) a lactic acid fermented soybean protein based pudding comprising e.g. 8% partially (6-20%) hydrolysed soybean protein and e.g. 40% cheese whey, which contains about 1% milk proteins as is known to the skilled person. The milk protein content in the pudding thus amounts to e.g. 0,4%. The fermented product further contains e.g. 2% of oil / fat (i.e. 1/4 times the amount of soybean protein). The subject-matter of claims 1-3, 5-7 and 10 is therefore not new in the sense of Article 33(2) PCT.
- 2.2. D2 discloses (cf. claims 1, 4, 16-18; examples 5 & 10) the preparation of a yogurt by lactic acid fermentation of a starting material comprising 0,002 to 20 g / 100 g (e.g. 3 g / 150 g) soy protein hydrolysate with normal yogurt cultures. More than 40% relative to the total amount of soy protein present in the starting material is hydrolysed soy protein.
 The subject-matter of claim 11 is therefore not new in the sense of Article 33(2)

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- 2.3. D3 discloses (cf. abstract) the preparation of a lactic acid fermented milk using a starting material that comprises mainly milk and further 2-3% soy protein hydrolysate. More than 40% relative to the total amount of soy protein present in the starting material is hydrolysed soy protein.
 The subject-matter of claim 11 is therefore not new in the sense of Article 33(2)
- 3. Dependent claims 4, 8, 9 and 12-14 do not appear to contain any additional features which, in combination with the features of any claim to which they refer, meet the requirements of the PCT with respect to inventive step, the reasons being as follows:
 - Claim 4 can not be considered as involving an inventive step, because D2 (cf. ex. 10) discloses the use of "normal" cultures for fermentation, and it is known to the skilled practitioner that Streptococcus thermophilus and Lactobacillus bulgaricus are the standard strains for making yogurt.

The values mentioned in claims 8 & 9 refer to properties, which are common to yogurt prepared by standard methods.

The use of a starting material comprising both hydrolysed and non-hydrolysed soy protein for preparing a lactic acid fermented food product is known from D1.